

L&M Companies, Inc. Recalls One Lot of Whole Cucumbers Because of Possible Health Risk

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FOR IMMEDIATE RELEASE - April 22, 2011 - L&M Companies, Inc. of Raleigh, NC is issuing a voluntary recall of one lot (1590 cartons) of whole cucumbers because it has the potential to be contaminated with Salmonella. No illnesses have been reported in association with this recall, and no other products are involved.

Salmonella is an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with Salmonella often experience fever, diarrhea (which may be bloody), nausea, vomiting, and abdominal pain. In rare circumstances, infection with Salmonella can result in the organism getting into the bloodstream and producing more severe illnesses such as arterial infections (i.e., infected aneurysms), endocarditis, and arthritis. The recalled product was directly distributed by L&M Companies between March 30th and April 7th to wholesalers in New York (200 cartons), Florida (591 cartons), Illinois (139 cartons), Indiana (30 cartons) and Tennessee (15 cartons), and one retailer with distribution centers in Mississippi (420 cartons), Nebraska (92 cartons), Texas (2 cartons) and Wyoming (101 cartons).

Despite the limited direct distribution of the one recalled lot, L&M Companies is issuing a nationwide recall out of an abundance of caution because the company recognizes the possibility that wholesale customers could have redistributed the product in states beyond those listed above. The recalled lot of bulk cucumbers was harvested in South Florida on March 29th and according to USDA's Quick Reference for Market Inspectors, cucumbers typically maintain an edible quality for 10-14 days after harvest. The company has accounted for the entire lot of recalled product and requested that customers who may still have the recalled product in inventory remove it from commerce and destroy it immediately. The recalled bulk cartons are marked Nature's Delight and contain the Lot # PL-RID-002990 on the side of the carton. Only this one lot is being recalled.

The recall comes after the U.S. Food & Drug Administration (FDA) informed the company that Salmonella had been found on a randomly selected sample of cucumbers in a cooler at Four Seasons Produce of Central Florida, Inc. on April 13th. The company is working, in coordination with the FDA, to inform customers and consumers of this recall.

Consumers who think they may have the recalled product in their possession should not consume it and should contact the place of purchase to determine if their cucumber is included in this recall.

Consumers or customers with questions may call L&M Companies at 919-981-8003, Monday – Friday, 8:00 a.m. to 5:00 p.m. Eastern Standard Time. Over the April 22-24 holiday weekend, messages left at this number will be retrieved and calls will be returned.

“L&M Companies takes food safety seriously, and we are committed to the customers and consumers who buy our products every day. Our farms are third-party, food safety certified, and they follow good agriculture practices.” said Lee Anne Oxford, company representative. "Even though the recalled lot was only directly distributed to a hand full of states, we are issuing this nationwide, voluntary recall to reduce even the slightest risk to public health.”